



Early Journal Content on JSTOR, Free to Anyone in the World

This article is one of nearly 500,000 scholarly works digitized and made freely available to everyone in the world by JSTOR.

Known as the Early Journal Content, this set of works include research articles, news, letters, and other writings published in more than 200 of the oldest leading academic journals. The works date from the mid-seventeenth to the early twentieth centuries.

We encourage people to read and share the Early Journal Content openly and to tell others that this resource exists. People may post this content online or redistribute in any way for non-commercial purposes.

Read more about Early Journal Content at <http://about.jstor.org/participate-jstor/individuals/early-journal-content>.

JSTOR is a digital library of academic journals, books, and primary source objects. JSTOR helps people discover, use, and build upon a wide range of content through a powerful research and teaching platform, and preserves this content for future generations. JSTOR is part of ITHAKA, a not-for-profit organization that also includes Ithaka S+R and Portico. For more information about JSTOR, please contact support@jstor.org.

such purchaser in writing that said cow has been so tested and adjudged; and any person violating the provisions of this section who shall make such a sale within the corporate limits of the city of El Paso shall be subject to a fine of not less than \$25 nor more than \$200; if he hold a permit to sell milk, cream, or cheese or other dairy product within said city limits, he shall lose the right to sell under such permit, and such permit shall be revoked, or if he has not such a permit, the same shall be denied him for a period of five years after making such sale.

SEC. 31. *Penalty for violation of this ordinance.*—If any person shall sell, offer for sale, expose for sale, or keep for sale in the city of El Paso any milk or cream, except as permitted by this ordinance, or otherwise violate the provisions of this ordinance, the person so offending shall be fined in any sum not less than \$25 nor more than \$200.

SEC. 32. *Test sheets to be filed with city health officer—Penalty for violation.*—It shall be the duty of every dairyman or other person, firm, or corporation engaged in the dairy business, or in selling milk or cream, as aforesaid, to file with the city health officer, within 10 days after any cows belonging to such person, firm, or corporation shall have been tested, a test sheet furnished and certified by the tubercular inspector or other person herein authorized to make tests showing the result of the test made, and such test sheet shall be kept on file in the city health office, and any person, firm, or corporation violating the provisions of this section shall be liable to the penalty provided in section 31 of this ordinance.

SEC. 33. *Who shall be deemed as persons selling milk, and amenable under this ordinance.*—All proprietors, managers, superintendents, stewards, waiters, and other persons in authority in hotels, restaurants, saloons, confectioneries, stores, and like institutions, where milk or cream is sold, and all owners, part owners, proprietors, managers, superintendents, and other persons in authority in hospitals, sanitariums, and like institutions where milk or cream is served shall be deemed and considered persons selling, offering for sale, exposing for sale, and keeping for sale milk and cream, and shall be amenable to the provisions of this ordinance.

SEC. 34. *Repealing other milk ordinances.*—All ordinances and parts of ordinances heretofore passed regulating the sale of milk or cream, or either, are hereby repealed.

EVANSTON, ILL.

Foodstuffs—Care and Sale of. (Ord. June 3, 1913.)

SECTION 1. That every building, room, basement, or part thereof, or inclosure, occupied, used, or maintained as a bakery, confectionery, cannery, packing house, slaughterhouse, creamery, cheese factory, restaurant, hotel, grocery, meat market, shop, warehouse, or manufacturing establishment used for the preparation, manufacture, packing, storage, distribution, or sale of any food which is intended for sale shall be properly and adequately drained, lighted, plumbed, and ventilated, and shall be conducted with strict regard to the influence of such conditions upon the health of the clerks, employees, and operatives or other persons therein employed, and the purity and wholesomeness of the food therein produced, prepared, manufactured, stored, sold, or distributed.

SEC. 2. The floors, side walls, ceilings, furniture, receptacles, implements, and machinery of every such establishment or place where such food intended for sale is produced, prepared, manufactured, packed, stored, sold, or distributed, and all cars, trucks, and vehicles used in the transportation of such food products shall at no time be kept or permitted to remain in an unclean, unhealthful, or insanitary condition; and for the purpose of this ordinance unclean, unhealthful, or insanitary conditions shall be deemed to exist if food, in the process of production, preparation, manufacture, packing, storing, sale, transportation, or distribution, is not securely protected from flies, dust, or dirt, and as far as may be necessary by all reasonable means protected from all other foreign or injurious contamination; or if the refuse, dirt, or waste

products subject to decomposition and fermentation incident to the manufacture, preparation, packing, storing, selling, transportation, or distribution of such food are not removed daily; or if all trucks, trays, boxes, buckets, or other receptacles or the shutes, platforms, racks, tables, shelves, knives, saws, cleavers, or other utensils or machinery used in moving, handling, cutting, chopping, mixing, canning, or in other processes are not thoroughly cleaned daily; or if the clothing or person of clerks, employees, operatives, or other persons therein employed is unclean.

SEC. 3. All such factories, buildings, or parts thereof containing food shall be provided with proper doors and screens adequate to prevent contamination of the food by flies.

SEC. 4. All bakeries, groceries, markets, restaurants, or food factories shall be supplied with sanitary toilets and with sanitary lavatories with running water. Such toilets shall not open directly from any room in which food is prepared, exposed for sale, or stored, and such toilets must have floors of nonabsorbent material, which must be washed daily. Such toilets shall be furnished with separate ventilating flues and pipes, discharging into open air, and such toilets shall be lighted from the outside or provided with good and sufficient artificial light approved by the commissioner of public works. Lavatories and washrooms must be furnished with soap, running water, and clean towels and be maintained in a sanitary condition. Clerks, employees, operatives, and all persons who handle the material from which food is prepared, or the finished products, before beginning work or after visiting the toilet shall wash their hands thoroughly in clean water. There shall be no expectorating on food, utensils, floors, or side walls in any such buildings or any parts thereof.

SEC. 5. If any such building, factory, or part thereof, or if any such furniture, receptacles, implements, appliances, or machinery, or if any car, truck, or vehicle used in the moving, distributing, or transportation of any food products shall be constructed, kept, maintained, or permitted to remain in a condition contrary to any of the requirements of this ordinance, the same is hereby declared a nuisance. Whoever allows, maintains, or permits to exist a nuisance as herein defined shall be guilty of a misdemeanor, and on conviction thereof shall be punished as herein provided.

SEC. 6. No person or persons shall sleep or be allowed to sleep in any room where food is manufactured, prepared for sale, served, sold, or stored unless all such foods therein are at all times in hermetically sealed packages.

SEC. 7. No employer shall require, suffer, or permit any person who is affected with any contagious or venereal disease to work, and no person so affected shall work in any such building, factory, or part thereof, or in any car, truck, or vehicle used for the production, preparation, manufacture, packing, storage, sale, transportation, distribution of food, as hereby provided.

SEC. 8. No fruits, vegetables, meats, sea foods, confectionery, or other articles to be sold, or offered, or intended for sale for human food shall be displayed or stored on the sidewalk or outside any place of business, or in any open door or window, nor shall they be transported upon a public or private way unless such articles are covered by cases of glass, wood, metal, paper, or other proper covering. No vegetables or fruit to be sold for human food shall be displayed or stored except in clean receptacles. No bakery or dairy food products or food prepared for immediate consumption—such as cooked meats, mincemeat, pickles, sauerkraut, or candy—shall be displayed except in glass cases or under proper covers. Raw meats shall be kept in a strictly sanitary condition. No fruits, vegetables, meats, sea foods, confectionery, or other articles to be sold or offered or intended for sale for human food shall be stored or displayed in any store except such fruits, vegetables, meats, sea foods, confectionery, etc., shall be placed on a raised platform, elevated above the floor level or otherwise suitably protected from contamination with the floor and the refuse thereon.

SEC. 9. All bread sold or offered for sale as human food must be wrapped in clean paper within a reasonable time of removal from the oven and remain thus wrapped when offered for sale and until delivery to the consumer.

SEC. 10. No live fowls intended for sale shall be kept in any basement or cellar or under any sidewalk. Places where such fowls are killed must have cement floors with properly trapped sewer connections. Such floors must be thoroughly washed after each killing and at all times kept in a clean and sanitary condition.

SEC. 11. All utensils and receptacles used in the manufacture, transportation, and distribution of ice cream must be of porcelain, granite ware, dipped or block tin, or other seamless material in good condition, and such utensils and receptacles shall, if used more than once, be sterilized before using at a temperature of not less than 212° F. for a period of not less than 15 minutes and be kept so that their sterility shall be maintained. No refrozen ice cream shall be sold, given away, or distributed.

SEC. 12. All soda-water fountains and all places where soda water or nonintoxicating drinks of any kind, or where ice cream is sold or offered for sale, shall be kept in a clean and sanitary condition, and there shall be a sufficient supply of glasses, dishes, spoons, and other utensils to serve such refreshments in a clean and sanitary manner; and all such glasses, dishes, spoons, and other utensils shall be washed in clean, hot, soapy water and thoroughly rinsed after each time such glasses, dishes, spoons, and other utensils are used, and shall be dried in a sanitary manner.

SEC. 13. Any person who violates any of the provisions of this ordinance shall be guilty of a misdemeanor and shall be punished for the first offense by a fine of not less than \$10, nor more than \$200; for the second offense by a fine of not less than \$50, or more than \$200; for the third offense and subsequent offenses by a fine of \$200.

EVERETT, WASH.

Foodstuffs—Production, Care, and Sale. (Ord. 1551, Oct. 28, 1913.)

SECTION 1. Every person keeping, maintaining, or being in charge of any factory, public or private market, stall, shop, store warehouse, cold storage, cart, wagon, or other vehicle in or from which any meat, fish, oysters, birds, fowls, vegetables, fruit, milk, or other provisions are manufactured, held, kept, stored, or offered for sale or other disposition as food for human beings, shall keep same in clean, pure, and wholesome condition.

SEC. 2. All meat, game, fish, vegetables, fruit, prepared food products, and candies, exposed for sale in open receptacles or broken packages, shall be kept not less than 2 feet above the floor of the building, shop, booth, or place where they are so exposed, and shall be protected in such manner as to prevent, as far as practicable, dust, flies, and insects from coming in contact with them. Cut fresh meats, fresh fish, and all fresh fruits (except citrus fruits, melons, bananas, and apples) exposed for sale shall be kept in properly ventilated cases, or receptacles having glass tops. No food shall be exposed or displayed for sale upon any box, table, shelf, or other object on any street, sidewalk, alley, or public place, except in such places as have been designated as public markets, and except wagons from which foodstuffs are being peddled; but all food so peddled from wagons shall be carefully covered, so as to protect such foodstuffs from flies and dust.

SEC. 3. The kitchens of all restaurants and hotels, all candy factories, fish markets, meat markets, and bakeries shall have good and proper screens at all openings in such places where flies or other insects can enter, for the purpose of excluding such insects from said places.

SEC. 4. No decayed matter of any kind shall be allowed to remain in any receptacle wherein are kept any fruits, meats, vegetables, or other food for sale.

SEC. 5. No meats, fish, game, vegetables, fruits, or other foodstuffs prepared or unprepared shall be kept for sale in any room in which a toilet is located, or in any room opening directly into a toilet room, unless there is outside ventilation to such toilet room.